



MEXICO

STARTERS

BIO Sourdough Bread by Joseph Brot with Smoked Butter & Chilimayo
(Habanero & Birdeye)
(A,G,M)

Guacamole with Tortilla Chips (O)

MAIN COURSE

BBQ Cured Pork Chops
with Tomato-Corn-Salad
(F,O,M)

Spicy Barbecue-Sausage
with Polenta
(A,C,G)

Sous-Vide Flanksteak
with Pimientos de Padrón

Pork Steak
with Bean-Ragout
(O,L)

Mexico Style Chicken Wings
with Pineapple Salsa
(F,M,O)

49€ / Person



SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /
Fruity Ketchup / Garlic / Curtice Brothers Bio Ketchup

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



veggie Grill

STARTERS

Baba Ghanoush with olive oil (E,N,M,L)

Vegan bread-spread
made from sun-dried tomatoes (F, N)

MAIN COURSE

Falafel skewer with cream of peans (F,A)

Halloumi pineapple skewer with couscous salad (G,L)

Veggie „chicken breast“ with jacket potatoes (A,F)

Vegetable skewer with corn (L,M)

34€ / Person

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Fruity Ketchup / Garlic / Curtice Brothers Bio Ketchup

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(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax